

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
18 August 2005 (18.08.2005)

PCT

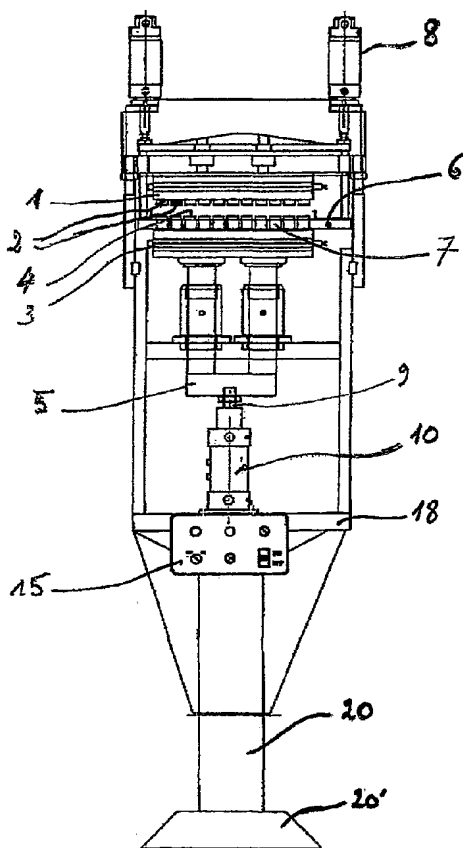
(10) International Publication Number
WO 2005/074727 A1

- (51) International Patent Classification⁷: **A23P 1/14**
- (21) International Application Number:
PCT/EP2005/001113
- (22) International Filing Date: 2 February 2005 (02.02.2005)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
04075319.6 3 February 2004 (03.02.2004) EP
- (71) Applicant (for all designated States except US): **IN-COMEC-CEREX** [BE/BE]; Industrielaan 18a, B-9660 Brakel (BE).
- (72) Inventor; and
- (75) Inventor/Applicant (for US only): **VAN DEN BERGHE, René** [BE/BE]; Baneike 24, B-9660 Brakel (BE).

- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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(54) Title: PRODUCTION OF EXPANDED FOOD CRACKERS



(57) Abstract: The invention provides in an improved pressure-baking apparatus for producing puffed crackers from a starch-containing, cereal or other food material, thereby allowing better control of expansion resp. product consistency for an enlarged range of crackers types, materials and shapes. Accordingly the apparatus has a baking mold comprising the combination of a fixed upper die plate (1,2), a lower punch plate (3,4) directly driven and supported by a cylinder/piston unit (10), and therebetween a peripheral mold plate (6) comprising die holes (7) in registry with said upper dies (2) and lower punches (4), said peripheral plate being selectively movable in the vertical direction between said fixed upper die plate and driven lower punch plate. An hydraulic power system (11,17) integral with the apparatus is linked with drive unit (10).

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- of inventorship (Rule 4.17(iv)) for US only

- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

Published:

- with international search report

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